STORAGE

Vol. III. No. 5. APRIL 1906. 10 Cts. $1.00 a Year.

HORTICULTURAL NUMBER

FOR CALIFORNIA

FRONTISPIECE.---LATEST PHOTOGRAPH OF LUTHER BURBANK

EDITORIAL

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THE CALIFORNIA PROMOTION COMMITTEE

SAN FRANCISCO

THE CALIFORNIA PROMOTION COMMITTEE

(THE STATE CENTRAL ORGANIZATION)

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FOR CALIFORNIA

A MONTHLY PUBLICATION

"FOR THOSE WHO DESIRE THE BEST THERE IS IN LIFE."

HORTICULTURAL NUMBER

APRIL, 1906.

Vol. III. No. 5

THE CALIFORNIA PROMOTION COMMITTEE

25 NEW MONTGOMERY STREET

SAN FRANCISCO

Sincerely Yours
Luther Burbank

EDITORIAL.

THE fruit industry of California is so important that The California Promotion Committee feels it cannot do justice to the subject in one number of FOR CALIFORNIA, consequently the April and May numbers will be devoted to articles from experts on all phases of horticulture. The April number contains articles of greatest interest and importance, from the pens of men who are recognized the world over as authorities in their special lines.

The opening article is from Luther Burbank, whose name is as well known in Europe as in America. He treats of walnut growing from a commercial standpoint, and shows how this nut can be grown to great profit in California. The article is robbed of technicalities and is so clear and comprehensive that it can be used as a text book on the subject.

Professor E. J. Wickson, of the University of California, has written an exhaustive treatise on the history of fruit growing in California, and in it he elucidates many new facts, or rather old facts shown in a new way. The article is worthy of the careful consideration of all who may be interested in fruit growing or any of its subsidiary industries.

W. E. Smythe, the recognized authority on irrigation, has a short, but comprehensive article on scientific irrigation, in which he gives much valuable information regarding the use of irrigation water on the soil of California. Mr. Smythe has given deep study to all phases of irrigation, and his article is most interesting and instructive, not only to those who till the soil, but to the thinker, and the man who wishes to make a study of California conditions.

Frederic T. Bioletti treats of grape growing for wine in an article which gives a clear and concise statement of conditions here and elsewhere. He shows the needs of California in the matter of grape growing, and also explains the requirements for successful results in the industry. This article is one that will carry much information to those who are looking to California for a place to make their future home.

B. A. Woodford writes of the citrus fruit industry showing the growth of the business and scope of territory over which it extends, both as to cultivation and to market. The article is full of information that is not generally known, and shows what California citrus fruit industry really means so far as it relates to the upbuilding of the State.

This number of FOR CALIFORNIA is one that will carry wide information on the subject of fruit culture, and containing articles as it does from such men as those mentioned, will carry the weight of authority wherever it is read, making this number one which will be sent to all parts of the country. The article from Mr. Burbank alone is of great value, as the time of this wonderful man is so taken up with his studies and experiments as to make it almost impossible for him to give his attention to writing.

In this connection it is with pleasure that FOR CALIFORNIA presents as its frontispiece the latest photograph of Mr. Burbank, this having been taken especially for this publication and now being published for the first time.

Large Profit in Growing Walnuts

LUTHER BURBANK

WHEN nut culture is mentioned in California it is well to be specific, for nearly every nut which grows in any temperate or semi-tropic climate finds here a congenial home, and most of them thrive even better than in their own native country. Nowhere else are there so many kinds grown successfully, and our dry, sunny autumn days insure a most uniformly well cured product, while in most climates it is, even when ready to harvest, a very difficult matter to secure the crop in prime condition.

Although nearly all nuts can be grown well here, yet the Royal Walnut (Juglans regia) will without doubt in some of its improved varieties always be the leader. The Royal, long known in commerce under various names such as Persian, English, French, Italian, Welch, European, Madera, Chili, and later as the California walnut, has been cultivated for more than two thousand years. It is a native of the Caucasus, Persia, and the Northern mountains of India, and probably also of Western China. The Royal walnut, the peach and the apricot were all derived originally from the same region where they still may all be found growing wild. The nuts from the wild native varieties have rather thick shells, are much smaller, not of as good quality, and not so freely produced as with our greatly improved cultivated ones. The name walnut came from an English corruption of the word Gaul—Gaulnut—(France) from which England even to-day draws her principal supply.

Royal walnuts have been common throughout Central and Southern Europe from the Sixteenth century down to the present time, but for two thousand years the crop has been mostly raised from seedling trees. If a knowledge of the possibilities for improvement by selection and grafting had been generally applied during this long time, these nuts would have been a universal food throughout the whole earth, and productive trees of superior varieties would have been common everywhere, though cold winters have occasionally greatly injured and sometimes destroyed many of the trees, even as far south as France and Germany where the timber is much used for furniture and other purposes, and has been so highly prized that bearing trees have sometimes been sacrificed for lumber, and for almost two hundred years France has maintained an act to prevent the exportation of walnut lumber.

In America the Royal walnut grows as far north as New York and New England. The trees were quite common on Manhattan Island 150 years ago, but later the march of improvement necessitated the removal of most of them. The crop of nuts was, however, always very uncertain, and not encouraging from a business point of view.

In California the trees have been growing in widely separate regions from the earliest times, but unfortunately, from nuts whose heredity "harked back" to forms better adapted to the production of wood than nuts and before the improved ones had been produced or introduced, the trees were in production, mostly shining symbols of preverse uncertainty.

Our southern neighbors were the first to obtain some of the improved varieties, and have been well repaid for their enterprise and foresight, for nothing which grows on trees has generally paid better than walnuts, but much had to be learned about varieties, soils, locations, modes of harvesting, curing, marketing, etc.

Central and Northern California are just waking up to the fact that no better walnuts have ever been produced than those grown right here,

and from one large orchard of the Franquette, and the numerous ones of the Santa Rosa, now in full bearing, the nuts have so far brought in all cases 18 to 20 cents per pound or even more, by the ton, when walnuts from anywhere else were selling at from 9 to 14 cents per pound.

Judge Leib of San Jose, who made a special study of the walnut in every condition for several years, has obtained samples and definite particulars from many American and foreign growers, and with a careful personal inspection of the best orchards in this State, has after the most severe tests, decided that for growing in Northern and Central California but two varieties need be considered, the Franquette and the improved Santa Rosa. Taken point by point, with all others now known, they appear to stand at the head for general culture here. The Franquette is a well-known French walnut grown only by grafting. The Santa Rosa so far has been grown mostly as seedlings, and even grown this way has proved to be all that could be desired in early ripening, early bearing, productiveness and quality. But among these seedlings are found some trees which are most remarkably early and constantly productive of astounding crops of nuts of most perfect form, color and quality. Some of the best of these will in my opinion supplant the Franquette, for though the Franquette blooms later than the Santa Rosa and produces a fair crop each season almost without fail, but rarely a full one, yet in a series of years the Santa Rosa generally will outyield it two to one, besides being harvested with much less care and expense, ripening as they do two to four weeks earlier when the air is clear and the ground dry. The greatest fault of the Santa Rosas is the tendency to start early in the spring. The greatest fault of the Franquette for growing in this part of the State is their late ripening, causing much care and expense in harvesting and curing. The size, appearance and quality of the nuts of either is all that could be desired, though the Santa Rosa generally has a whiter shell and the husk does not require removal by hand as is the case with a large part of the crop of Franquettes. To those who have had experience with this kind of work on a rainy day nothing more need be said. The Franquette seems to be well adapted to some of the larger interior valleys, but there are many other good varieties which may prove to be better adapted to growing in some locations than the ones here mentioned.

In all cases without regard to varieties the best results will be obtained by grafting on our native California black walnut, or some of its hybrids. No one in Central or Northern California who grows Royal walnuts on their own roots need expect to be able to compete with those who grow them on the native black walnut roots. For when grown on these roots the trees will uniformly be larger and longer lived, and will hardly be affected by blight and other diseases, and do and will bear from two to four times as many nuts which will be of larger size and much better quality. These are facts and not theories, and walnut growers should take heed. Although not popular among nurserymen yet the best way to produce a paying orchard of walnuts is to plant the nuts from some vigorous black walnut tree, three or four in each place where the tree is to stand. At the end of the first summer remove all but the strongest grower, cultivate the ground well; any hoed crop may be grown among them, or even other trees or berries. Let the trees grow as they will for from three to six years until they have formed their own natural vigorous system of roots, then graft to the best variety extant which thrives in your locality, and if on deep well drained land you will at once have a grove of walnuts which will pay at present, or even very much lower prices, a most princely interest on your investment.

By grafting in the nursery or before the tree has had time to produce its own system of roots by its own rapid growing leafy top, you have gained little or nothing over planting trees on their own roots, for the foliage of any tree governs the size, extent and form of the root system. Take heed

as these are facts, not fancies, and are not to be neglected if you would have a walnut grove on a safe foundation.

I have a record and also a photograph of one of the Santa Rosa walnut trees grafted as I recommend on the black walnut in 1891. This was handed to me by the owner, Mr. George C. Payne of San Jose. The record may be of interest to you. Dimensions (1905): Spread of top, 66 feet; circumference, one foot above ground, 8 feet, 9 inches; no record was kept of the nuts until 1897, which amounted to 250 pounds.

1898	302 pounds
1899	229 pounds
1900	600 pounds
1901	237 pounds
1902	478 pounds
1903	380 pounds
1904	481 pounds
1905	268 pounds

The walnut tree has generally been considered a very difficult tree to graft successfully. Mr. Payne, mentioned before, has perfected a method of grafting the walnut which in his hands is without doubt the most successful known. By it he is uniformly successful, often making 100 per cent of the grafts to grow. Who can do better by any method?

There are thousands of native black walnut trees in Northern and Central California, in fields, pastures and roadsides, which if grafted to the same, or some of the still further improved Santa Rosa walnuts, would yield even larger and better crops than this tree is yielding.

When you plant another tree why not plant a walnut, and then besides sentiment, shade and leaves you may have a perennial supply of nuts, the improved kinds of which furnish the most delicious, nutritious and healthful food which has ever been known. The old-fashioned hit or miss nuts which we used to purchase at the grocery store were generally of a rich, irregular mixture in form, size and color, with meats of varying degrees of unsoundness, bitter, rancid, musty, but better yet with no meat at all. From these early memories and the usual accompanying after effects nuts have not been a very popular food for regular use until lately, when good ones at a moderate price can generally, but not always, be purchased at all first-class stores.

The consumption of nuts is probably increasing among all civilized nations to-day faster than that of any other food, and California should keep up with this increasing demand, and make the increase still more rapid by producing nuts of uniform good quality which can here be done without extra effort, and with an increase in the health and permanent increase in the wealth of ourselves and neighbors.

I have not mentioned other nuts, as your time and mine allows but a glimpse at this one nut. The almond and pecan come next in importance, followed by a score of others which will be extensively grown as their culture is better understood.

California has made most wonderful strides in the production of fruits and nuts, and of almost everything else, but its newer horticultural possibilities are even more grand, mostly unknown and undeveloped. Who could have imagined twenty-five years ago the important place which the fig, the orange, the vine, and other fruits and nuts, as well as alfalfa, winter vegetables, stock and poultry raising, now hold? And who can prophesy the future place of California as the source of the choicest food products of the world?

THE HISTORY OF CALIFORNIA FRUIT GROWING

E. J. WICKSON, Dean of the College of Agriculture of the University of California, and Acting Director of the Experiment Station

CALIFORNIA fruit growing is not a new industry. A century ago there was a greater aggregate acreage of fruit trees and vines within the area now comprising the State of California than within the combined areas of the original thirteen states on the Atlantic Coast. The California missions had fruit growing establishments greater in variety and commercial value of fruit products than any similar enterprises on the Atlantic side. The rigors of the Eastern climate, the perils of Indian wars, the struggle with forest displacement on the Atlantic side were in sharp contrast with the mild seasons, the peaceful natives and the possession of open land in California. Nature smiled upon horticultural effort here and frowned upon it there a century ago just as Nature smiles and frowns upon the same efforts to-day. The padres at the missions were first to demonstrate the agricultural advantage of the California soils and climate.

Americans reached California on hunting and trading errands during the two decades preceding the gold discovery in 1848, and saw enough at the downfallen missions to enable them to discern the horticultural quality of the land. They also had enterprise enough to secure possession of some old mission vineyards and orchards, and restored them to fruitfulless just in time to meet the sharp demand for fruits among the argonauts of 1849, weary of ship fare and sometimes scurvy for lack of fruit acids. There was often more gold in the fruit tree than in the mine, and the modern commercial horticulture of California arose upon the foundation of the mission achievements. In this way the present horticultural eminence of the State, overshadowing the accomplishment of any other State of the Union, and of any foreign country of the world save France, reflects the loftiness of its beginning.

But it was not until a few years after the inrush of gold-seekers in 1849, that horticulture began to attract people to California for the declared purpose of enlistment in it, and it is interesting to note that vegetables, not fruits, made the land famous at the East. The vegetables were so large and abundant that ordinary records of weights and measurements were declared incredible and credence could not be secured for them until a committee at one of the first State Fairs published its findings in the form of an affidavit duly signed, sealed and certified. But the vegetables were so large and abundant that there were too few people to eat them, and American growers handed this branch of horticulture over to thrifty immigrants from China and the Mediterranean countries for nearly four decades, until the present large export movement began across the mountains and presented an opportunity for large scale production which seemed worth while according to American standards. About the same time the canning of vegetables entered upon its present expanding career, and the attainment may be measured by the present shipments beyond State lines, which sometimes reach five million cases of canned vegetables and a hundred million pounds of fresh vegetables in a year. Thus it appears that California vegetable growing has realized the greatness which the first achievements prophesied.

California fruit growing since the American occupation has been characterized by a series of headlong onrushes alternating with intervals of reactionary weariness and temporary depression, but each new awakening has disclosed new openings, and new courage to possess them. Thus the general course has been onward and upward. There has been a periodicity of about one decade. The enthusiastic planting of the early fifties brought the dullness and apprehension of over supply of the early sixties. The opening of the first overland railway in 1869 brought great anticipation

of Eastern markets and free planting yielded volumes of fruit of which shipments late in the seventies yielded growers little or nothing, and wrecked houses which gambled in fruit, with high freight rates, slow movement and poor cars all against them. Various causes brought new confidence and a passion for planting early in the eighties, the booming expectations therefrom being largely thwarted by the general depression of the early part of the next decade. For the last ten years, however, the course of fruit affairs has been steadily upward. Unceasing efforts for wider distribution through distant consuming states and countries, constant struggle for cheaper and better transportation and sale; organization and correlation of growers' and dealers' interests to obviate competition in glutted markets; the use of larger capital and better system in preparing and pushing preserved fruit products of all kinds—all these, combined with the actual awakening of the world to the desirability of the products, give fruit planters, preservers and dealers more confidence in the outlook to-day than they have had since large scale operations began. Though the fruits and fruit products have attained a total annual value of something like sixty millions of dollars no limitation of advancement is yet discernible.

Each of the fruits which have become commercially great in California has its own local history which will some day be written. Every one of them had its own rate and method of progress, its own disappointments and surprises, and each to-day offers its beauties and values as tributes to the memories of men and women in the last generation of Californians who foresaw the future and whose labors made its realization possible. The writer had the advantage of being a young man when the horticultural heroes of the last three decades began to lay the foundations upon which the present horticultural greatness of California rests, and enjoyed personal acquaintance with most of them. He cherishes the plan of closing his own life with an effort to transmit the record of their ambitions, their struggles and their successes to coming generations of Californian devotees to horticulture. The interest in such an undertaking will depend upon the place which horticulture will occupy in the future development of the State.

The outlook for California fruits and fruit products involves considerations of much economic interest. California's exports of horticultural food supplies to north European countries are likely to reach values as great as we ever secured for wheat and barley in that part of the world. Besides the development of adjacent territory on the American continent and other Pacific countries may shape the future of California as a fruit producing State in a way which can at present only be dreamed about. It should be remembered that California has a unique character from a horticultural point of view. Not only does the State have a monopoly of semi-tropical conditions of the United States (excepting parts of Florida and Arizona), but California has command of the whole of northwest America and the whole of northeast Asia, not only in the supply of semi-tropical fruits, but in early ripening of hardy fruits as well. California does not grow tropical fruits; they must come from the islands and the tropical south coast countries. Semi-tropical fruits are, however, vastly more important in commerce than tropical, and a region which successfully combines northern orchard fruits with the whole semi-tropical class commands the fruit trade of all accessible populous regions which have limited fruit capabilities.

Prophets far-seeing in the world courses declare that the Pacific Ocean is to be the arena for commerce greater than the world has yet seen, and Pacific Coast countries are to contain the greater part of the world's population. This greatest quarto-sphere with its superlative opportunities and activities will have California as its treasure house of fruits and fruit products. During the winter the citrus fruits will afford tonic and refreshment, and before hardy fruits bloom in northern climes the same fruits will appear from the early ripening districts of California. In this traffic California will not only be practically without a competitor, but, sitting beside the sea, there will also be every advantage of water transportation and the sustaining ocean temperatures for the fruits in transit. California dried and canned

fruits will render acceptable diet available even through the most arctic stretches along which development may advance in North America and North Asia, while a succession of fresh fruits will flow to all Pacific ports throughout the year. California, too, will be the winter residence for all the North Pacific millionaires and the haven of rest and recuperation for all who are worn by arctic cold or tropical heat throughout the great circle of the Pacific Ocean. Here the arts will flourish, education will attain its highest achievements and culture will prevail. Then fruit growing both as a commercial enterprise and as a home delight will attain value, volume and perfection of which present achievements are but the faint foreshadowing.

Scientific Irrigation

From "The Conquest of Arid America," by William E. Smythe

THE scientific side of irrigation is to be studied rather in connection with the culture of fruit and vegetables than with field crops. It is here that the English-speaking irrigators of the West have produced their best results. California has accomplished more than any other locality, but nothing was learned even there until the man from the North had supplanted the Spanish irrigator. The ideal climatic conditions of California attracted both wealth and intelligence into its irrigation industry. Scarcity of water and high land values operated to promote the study of ideal methods. Where water is abundant it is carried in open ditches, and little thought is given to the items of seepage through the soil and loss by evaporation. Under such conditions water is lavishly used, frequently to the injury rather than the benefit of crops. But in the southern part of California water is as gold, and is sought for in mountain tunnels and in the beds of streams. A thing so dearly obtained is not to be carelessly wasted before it reaches the place of use. Hence, steep and narrow ditches cemented on the bottom, or steel pipes and wooden flumes, are employed.

This precious water is applied to the soil by means of small furrows run between the trees or rows of vegetables. The ground has first been evenly graded on the face of each slope. The aim of the skillful irrigator is to allow the water to saturate the ground evenly in each direction, so as to reach the roots of the tree or plant. The stream is small, and creeps slowly down the furrow to the end of the orchard, where any surplus is absorbed by a strip of alfalfa, which acts like a sponge. The land is kept thoroughly cultivated, and in the best orchards no weed or spear of grass is ever seen; the water is too costly to waste in the nourishment of weeds. Moreover, it is desired to leave the soil open to the action of air and sunshine. Nowhere in the world is so much care given to the aeration of the soil as in the irrigated orchards and gardens of the West. Too much water reduces the temperature of the soil, sometimes develops hardpan, and more frequently brings alkali to the surface. For these reasons modern science has enforced the economical use of water, reversing the crude Mexican custom of prodigal wastefulness. The success of the furrow method depends somewhat upon the texture of the soil, and there are places where it cannot be used at all.

Of late years in California the application of water by furrows has been brought to a marvelous degree of perfection. What is known as the "Redlands system" is the best type of irrigation methods known in the world. Under this system a small wooden flume or box is placed at the head of the orchard. An opening is made opposite each furrow, and through this the water flows in the desired quantity, being operated by a small gate or slide. The aperture regulates the flow of water accurately, and the system is so simple that, after it is once adjusted, its operation is as easy as the turning of a faucet. The farmer who grows his crops on a fertile soil, under almost

cloudless skies, with a system controlling the moisture as effective as this, may be said to have mastered the forces of nature. The quality of the fruit has improved immensely since the California methods were perfected. Every fruit-grower realizes that the profit in his business comes mostly from the first grade of fruit. Scientific irrigation makes it possible for him largely to increase the percentage of the best fruit, and the difference which this makes in the earning capacity of his acres is surprising. Other methods of furrow irrigation have been devised which are scarcely less perfect than those used in the California orange districts. One of the best of these is the result of the labors and experiments of Professor A. E. Blount, of the Agricultural College at Las Cruces, New Mexico. In this case the water is carried in small open ditches, and the furrows are extended in circles around each tree, but the water is never allowed to touch the bark. This method is, perhaps, better adapted to the general needs of the arid region than the more expensive plan of the Californians.

Grape-Growing For Wine

FREDERIC T. BIOLETTI

AFTER the vintage of 1904 the grape-growers and wine-makers of Bordeaux were patting one another on the back. Everybody was happy. The crop of Chateau Margaux had just sold for $8 a gallon. Less famous cellars had sold in proportion. I tasted several of them and they were good. They reminded me of some of the best wines I had tasted, grown on the red hill sides of California. They had reason to be proud of them.

At the cellars of Chateau Margaux they were bottling the vintage of 1902. In 1902 the wine was poor and was not sold. The grapes did not ripen properly and no offer sufficiently high to tempt the owners could be obtained.

On inquiring for the cause of the great difference in quality between the wines of these two vintages I was told that the wine of 1904 was of such excellence because the grapes ripened thoroughly, and that the grapes ripened thoroughly because the summer had been hot and dry.

Our summers in California are always hot and dry.

After the vintage of 1904 in the south of France there was no patting of backs. Everybody was grumbling. Whole cellars of wine were selling at 6 cents a gallon. Many were not sold at all.

At a meeting of grape-growers in the Herault, the various diseases of the vine were being discussed. Peronospora and Black Rot, Phylloxera and Pyrale each in turn received its share of abuse. But none of these could be blamed for the low price of wine. At last it was unanimously decided that the worst enemies of the vines of the Midi were not the diseases, which could be controlled, but Algeria and the beet sugar factories. The wines of the Midi were too thin and watery to compete with those from Algiers, and the cost too high to compete with the sugar wines. Only one remedy was proposed that seemed to offer any hope of improvement. This remedy was to concentrate their grapes or their wine until they would reach the standard demanded by the trade. If they could offer wines to the trade with full body, high alcohol and rich color they would receive remunerative prices.

These are just the qualities which characterize the wines of California. Our wines have full body, high alcohol and deep color.

With the fertile soil and favorable climate of California, with little to fear from fungus diseases, summer rains or imperfect ripening, we have everything in our favor for the production of unlimited quantities of good, cheap wine of the kind most in demand in the markets of the world.

For producing the finer qualities of wine we are almost equally favored. In Burgundy, in Medoc, on the Rhine and in all the districts where

the fine wines of Europe are made, the quality of the wines differs enormously in different years. In every five (5) vintages they count on two of good quality, two of bad and one of passable.

To have the grapes on the sunny slopes of our coast ranges injured by rain or a cool autumn is an exception which does not happen once in ten years. If our wine is not always of the best quality it is not the fault of the grapes, of the soil or of the climate. It is the fault of the grape-grower and the wine-maker.

We have to learn new methods of grape growing, new methods of wine-making suitable to our soil and our climate. The methods of Europe will not give us the best results. These new methods we are gradually learning and our wines are gradually improving.

There is no country in the world where the growing of wine grapes and the making of wine can be carried on with such certainty of good results as in California.

In the south of France the Aramon, Carignane and Alicante Bouschet produce 8, 10, 12 tons per acre. In the Sacramento and San Joaquin Valleys the same varieties produce as much or more. In France, in favorable years, these varieties attain 17 or 18 per cent of sugar, in unfavorable only 14 or 15 per cent. In California, they nearly always attain 22 to 23 per cent and only in occasional unfavorable seasons or when the crop is exceptionally large do they fail to exceed 19 or 20 per cent.

In the fine wine districts, the contrast is no less in our favor. The crops of the hillsides of the coast counties are larger than those of Burgundy or Medoc. The Pinot in Burgundy produces but one or two tons per acre, the Sirah of the banks of the Rhone and the Cabernet of the Medoc but little more. The two last varieties give easily three to four tons in California, and produce wines whose only defects are excess of color, body, alcohol and all the attributes of a fine wine and only require blending with lighter or more neutral wines to make them the equal of the bulk of the wines of the most famous wine districts of France.

The larger wine-makers of California are showing their confidence in the future of the market by offering long term contracts to grape-growers. The prices vary from $12 per ton for grapes raised in the rich soils of the interior valley to $16 for those raised on the sunny slopes of the Coast Ranges. These are remunerative prices and enable the grower who does his own work to clear from $50 to $100 an acre per year from his vineyard.

A man who owns 20 acres of vineyard can do all the work himself, except gathering the grapes, and will clear a thousand dollars a year. A family where two or three boys are capable of taking a share in the work can manage 40 acres and earn a corresponding income.

Land is cheap, and any man not afraid of work can earn his living, plant and bring into bearing 20 acres of vineyard and pay for it in six or seven years with a very modest capital to start with. Between $500 and $1,000 is all that he will need for this purpose.

The growing of fruits and table grapes often gives better results than these, but still more often they give poorer results. There is probably no branch of farming in California or elsewhere that offers such certainty of success as the growing of wine grapes.

The intending grower must, however, use intelligence as well as industry. He must avoid the mistakes which some of his predecessors have made and profit by observing the causes of the success of others. There are hundreds of instances where twenty and even ten acres of wine grapes have provided a good living for a family and many others where money has been lost on a hundred acres. One of the chief causes of failure has been the attempt to handle too much. Ten acres properly planted and carefully looked after is worth more than 100 acres neglected.

With twenty or thirty acres of land, two-thirds planted with wine grapes and the remainder devoted to garden, alfalfa or other crops suitable to the district, a family has an assured income that will support it in comfort and produce a modest but healthy growth of its account in the savings bank.

The new comer is often likely to do better than the old timer. He never heard of the Zinfandel grape, and therefore does not have an unalterable conviction that it is the only wine grape that exists. There are a good many other things he doesn't know about wine grapes, but if he is intelligent and wide awake he soon learns a good many things that are difficult for the old timer to acquire.

He looks around to see what his neighbors are doing, he reads books, he writes letters to the Agricultural Experiment Station, and thus acquires a lot of evidence, sometimes conflicting, that his unprejudiced mind is often more capable of sifting and utilizing than that of his neighbor who has learned to believe that his own particular brew of milk-sour Zinfandel is the only true nectar of the Gods.

In short the growing of wine grapes in California offers one of the best opportunities for the farmer of modest means to make a comfortable living in the healthiest and most pleasant climate on earth.

The Citrus Fruit Industry.

B. A. WOODFORD.

THE citrus fruit industry in California may properly be divided into separate subjects, the orange and the lemon.

The growing of oranges in California dates back nearly, if not quite 100 years, the first orange trees in the State having been planted by the founders of the old missions, there being at the present time some of these trees that are still producing fruit.

Commercially, however, the growing of oranges did not assume large proportions until some 25 or 30 years ago when the settling of a large acreage of trees began. At that time the present Riverside district was opened up and soon came into prominence as an orange growing section on account of the introduction there through the Department of Agriculture at Washington of a variety of orange new to the United States, this orange being a native of Brazil and proving in California to be better adapted to our climate and soil than any other known variety. From its introduction in Riverside in a small way, the Washington Navel has extended to every orange producing section of the State, so that to-day, not only throughout the southern part of California, but in the central and northern parts as well, this orange has become commercially the orange of the State and constitutes at least 75 per cent of the entire California crop at the present time. An enormous acreage of this variety was set during the period of years extending from 1885 to 1895 and, since the latter date, there has been added from year to year new settings, especially in the Tulare County district.

The next best known and most important variety of orange grown in the State is the Valencia Late, settings of which were very limited until recent years on account of the uncertainty as to how the consuming public would regard this summer and fall orange, but its triumphs in the markets of the country are now so well known and firmly established that during the last few planting seasons more than 75 per cent of all the new orange acreage set has been of this variety, there being no orange from any section of the globe that is a competitor of the Valencia Late during its season—the hot summer months and early fall. So that the importance of the Valencia Late orange as a California product, will undoubtedly increase from year to year, until the supremacy of the Washington Navel itself, both in popularity and volume of business, may possibly be finally lost to this variety.

There are numerous other varieties of oranges; Seedlings, Mediterranean Sweets, Bloods, Tangerines, etc., which are successfully produced in this State in greater or less degree.

The total volume of shipments of oranges from the State has increased during the last ten years more than 150 per cent, from some 10,000 cars annually in 1895, to around 27,000 cars in 1905, the money value of the

crop to the grower not increasing proportionately with the increase of shipments, although there is a variation in net returns from year to year due to competitive conditions in the markets at large and to the relative size of our own crop. The present orange acreage is sufficient, when all is in full bearing, to furnish an approximate output in any one year of from 40 to 50 thousand carloads and this large volume of fruit can only be marketed successfully and at a satisfactory price by a maintenance of the present duty of one cent per pound on orange imports and by a disposition also on the part of the transportation companies to give expedited service and a rate for freight and ice commensurate with the increased volume of the business and the necessities of the situation as they may occur.

While there has been a very limited amount of lemons grown in California during the entire period of orange production, the output increasing greatly during the last ten years, California lemon shipments have not reached the same volume as orange shipments, compared with the consumption of each in this country, due largely to the fact that California had to fight the Sicilian lemon, which was strongly entrenched in all quarters, alone and unaided by Florida or any other citrus fruit producing section in the United States; the handling of the lemon also being a much more difficult task and not so well understood in the early days, its keeping quality, as compared with that of the Sicilian, having been inferior, owing to lack of proper methods on the part of lemon producers and shippers. These defects in handling have been rectified during recent seasons and with the import duty on lemons, together with a more favorable freight rate than our oranges enjoy, the California lemon to-day has come to the front in all the markets of the United States, and it is only a question of time when this State will produce relatively the same proportion of lemons consumed in our own country, as it now does of oranges. The volume of lemon shipments last season approximated very closely to 5,000 cars, or a little less than 50 per cent of the total quantity consumed within the United States.

Taking the citrus fruit industry of the State as a whole, covering every variety, both oranges and lemons, the tendency is to confine new settings largely to that variety of which we are short, this at the present time being lemons and Valencia Lates, so that the total number of carloads shipped may largely increase without any great danger of reducing the net returns to the grower correspondingly. With increased consumption, due to the natural growth of the country and with this tendency on the part of those engaged in producing citrus fruits to adjust their settings to the needs and requirements of the country as to variety, we should be able to market fifty or sixty thousand carloads of California oranges and lemons at prices which would be fairly satisfactory in the net returns to the producer; providing only, the transportation companies recognize the necessities of the situation and do their part in the way of hauling these fruits to market, giving the expedited service a tender and perishable product requires and a rate that is both reasonable and just to the railroad and the grower alike.

There is a large field for the manufacture of by-products of citrus fruits, which has only been touched upon in a spasmodic way by small concerns of limited capital, and there is no question but that a great business will ultimately be built up in the manufacture of citric acid, marmalades, etc., when once capital takes hold of this problem in an intelligent manner. No greater assistance could be given to the industry than to have this question successfully solved, for the reason that a large quantity of citrus fruits that is now thrown away could thus be utilized and also a considerable percentage of low grade fruit that is now shipped could be manufactured to good advantage at home, relieving the markets of the country to that extent, thus improving greatly the prices for better fruit.

On the whole, while there may be times of temporary discouragement to the citrus fruit grower, he will undoubtedly meet intelligently the vexatious problems which come up from time to time, so that in the years to come, the growing of citrus fruits in California will continue to be, as it is now, one of the greatest industries of the State, bringing to those engaged in it a large, and, in the main, satisfactory revenue.

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